



HOME BAKING

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Recipes to support Comic Relief

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These recipes can be enjoyed at any time. However, I have made all of these to help support the Comic Relief Fundraising campaign, and I hope you will do the same. If you are not in a position to make and sell, then a small donation direct to Comic Relief will do just fine!

The Home Baking website has many suitable recipes for fundraising, but here I have listed just six of the best. If you want to see more, visit our website, thehomebaking.co.uk, where you can find more recipes to download or print. If you are new to baking, have a look at our 'tips' page; you may find it useful. Above all, enjoy.

If you wish to make a direct donation to Comic Relief, follow this link:

[Comic Relief Donate](#)

Comic Relief is an England / Wales registered charity No. 326568. In Scotland, the registered charity No. SC039730.

Please be aware that if you are selling anything you make for a charity fundraiser, you must also provide a list of the ingredients used. Many people cannot eat nuts, are lactose intolerant or may be allergic to some ingredients. We can take no responsibility for anything you make from our website or printed recipes taken from our website.

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RED NOSE AND SNOTTY NOSE CAKE!



Ingredients

Ingredients (makes 12)

In aid of comic relief 2013 and beyond This recipe is for a 2lb loaf tin!

225g self-raising flour

3 medium eggs

200g butter

200g caster sugar

1 tsp baking powder

250g glaze cherries (Red / Green)

Optional extra 50g flaked almonds & tsp of almond essence

Preparation

Preparation Time 25min

Cooking Time 80-90min

Oven Temperature 180C / 160C fan / 350F / gas mark 4

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METHOD

The Red Nose and Snotty Nose cake are the same the only difference is the colour of the cherry you use. Glace cherries come in all sorts of colours. The main two you see in supermarkets are the natural and the French Red. Green and yellow are also common in catering but not as easy to obtain.

The basic Red Nose Cake is a standard cherry cake baked in a loaf tin. I prefer adding almond flakes and a small amount of almond essence to mine, as it gives the cake added texture and flavour. So why not make a cake for Comic Relief and help raise some money for a good cause. You can always combine both the green and red cherries to make the RED NOSE & Snotty Nose cake!! 1.

Pre-heat your oven to 180C / 160C fan / 350F / gas mark 4

2. Butter your loaf tin!
3. Now pick your Nose! Or Noses!!
4. in a mixing bowl add the butter, sugar and mix until creamed!
5. Add the eggs one at a time and mix in.
6. Sift the flour and baking powder into the mixture and mix in.
7. Wash and cut the noses (Cherries) in half and dust with a bit of extra flour. Stir the Noses into the mixture. (helps prevent cherries sinking during bake)
8. Add almond flakes and essence (not essential!) and mix9. Place the mixture into your buttered loaf tin and level out.
10. Place the tin into the pre-heated oven for 1 ½ hours. If using a fan assisted oven cover the cake mixture with foil allowing enough space for the cake to rise. Cook for 1hr 10min then remove the foil and cook for a further 20min or until done.

Green Cherries are available from supermarkets and online.

If you are not a lover of Almond just leave this out of the mix or replace the Almond Essence with Vanilla. Personally, I think this cake works best with Almonds and Almond Essence.

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BAKE FOR COMIC RELIEF

RED NOSE
SNOTTY NOSE
CAKE!

RED NOSE DAY

£ PRICE

HOME BAKING



HARD NOSE - COFFEE AND WALNUT CAKE



Ingredients

In aid of Comic Relief 2013 and beyond, this recipe is for a 2lb loaf tin!

225g self-raising flour

3 medium eggs

200g butter

200g caster sugar

1 tsp baking powder

1 ½ tsp coffee essence / Fresh Strong Coffee 6 tbsp 100g (4oz) Chopped Walnuts

Added Luxury – Coffee butter filling

50g / 2oz butter, softened

150g / 5 1/2oz icing sugar, sifted

1 tsp milk

1 ½ tsp coffee essence / Fresh Strong Coffee 6 tbsp (leave milk out if using fresh coffee) (If you don't have coffee essence, then use 1 ½ tablespoons of instant coffee mixed with 6 tablespoons of boiling water allow the coffee to cool before adding to the mixture)

Preparation

Preparation Time 25min

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Cooking Time 80-90min

Oven Temperature 175 C / 325 F / Gas 3

METHOD

Hard nose cake! Well I renamed a traditional Coffee and Walnut cake to promote Comic Relief and Red Nose Day. This is a nice cake served with coffee, whether you choose to add the butter cream filling or not. It is firm, a favourite, full of flavour, and worth the effort to make. Here, I use a loaf tin purely to sell more slices. Traditionally, this cake is made using two round tins, and the buttercream is then sandwiched between them, so please feel free to make it this way if you prefer.

Preparation Method

Preheat oven 175C/325F/Gas 3

Line or grease a 2lb loaf tin

Place all ingredients except for the coffee and walnuts in a bowl and whisk together for no more than 2 mins.

Add the coffee and walnuts and place the mixture into loaf tin

Bake for 40 - 60 minutes. Test the cake is ready by using a metal skewer. If it comes clean when inserted in the centre of the loaf cake it is ready.

Coffee Butter Cream filling

Put all the filling ingredients into a bowl and mix until smooth and creamy.

When your cake is cool cut it in half and using a pallet knife spread the coffee butter cream on one half. Replace the other half on top.

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**HARD NOSE
COFFEE & WALNUT
CAKE!**

PRICE
£

RED
NOSE
DAY

HOME
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CHELSEA BUNS



Ingredients (makes 12)

500g/1lb strong white flour (bread flour) plus extra for dusting

1 x 7g/¼oz sachet fast-action dried yeast

300ml/10fl oz milk

50g/1 ¾ oz butter

1 medium egg

1 tsp caster sugar

Vegetable oil, for greasing

Filling

50g/2oz butter, softened at room temperature

150g/6oz demerara sugar

4 tsp ground cinnamon

200g/5oz dried mixed fruit

100ml 2 ½fl oz milk for soaking the dried fruit

Glaze

2 tbsp apricot jam

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2 tbsp demerara sugar

1 tbsp golden syrup

1 tbsp cold water

Preparation

Preparation Time 25min plus proving 1 1/2 hours

Cooking Time 20-25 minutes

Oven Temperature 190C / 375F / Gas 5

METHOD

My favourite bun and goes well with a cup of tea. The buns have proved a favourite with others and although a little time consuming to make they are well worth the effort as any person will tell you that has eaten them.

This is also a great bake to make for Comic Relief

Sift the flour and salt into a large bowl. Make a well in the middle and then add the yeast.

Meanwhile, warm the milk and butter in a saucepan until the butter melts and the mixture is lukewarm and add 1 tsp caster sugar.

Add the milk mixture and egg to the flour mixture and stir until the contents of the bowl come together as a soft dough. (add a little extra flour if needed)

Tip the dough onto a floured work surface and knead for five minutes, add extra flour if necessary. Knead until the dough is smooth and elastic and no longer feels sticky.

Lightly oil a clean bowl with a little of the vegetable oil. Place the dough into the bowl and cover the bowl with cling film. Place the bowl in a warm place for one hour, or until the dough has doubled in size.

While the dough is rising, prepare the filling.

Place the dried fruit into a small container or mug and add 100ml milk (the fruit will absorb the milk making the fruit juicy when you come to eat the buns)

In a small bowl, add 50g of butter and 4tsp ground cinnamon and mix well.

Lightly grease a baking tray.

Back to the dough when it has doubled in size, knock it back to its original size and turn out onto a lightly floured work surface. Roll the dough out into a rectangle 1cm/ ½ in thick.

Spread the butter/ cinnamon mixture over it, then sprinkle over the brown sugar, drain the dried fruit and add this on top of the sugar spreading the fruit out evenly.

Roll the dough up into a tight cylinder like a swiss roll, cut twelve 4cm/1½in slice and place them onto a lightly greased baking sheet, leaving a little space between each slice. Cover with a tea towel and set aside to rise for further 30 minutes. The dough will rise a second time.

Preheat oven to 190C / 375F / Gas 5.

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Bake the buns in the oven for 20-25 minutes, or until risen and golden-brown.

Meanwhile, for the glaze, heat the jam, sugar, golden syrup and water in a saucepan until boiling. Reduce the heat and simmer for 2-3 minutes.

Remove the buns from the oven and brush with the glaze, then sprinkle a bit of extra demerara sugar on top for decoration. Set aside to cool on a wire rack

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LEMONADE SCONES



Ingredients

3 1/2 cups of self-raising flour

1 cup of lemonade (e.g. sprite) (standard sugar type not the diet type)

1 cup of cream (UK Double Cream)

Preparation

Preparation Time 15 min

Cooking Time 15 - 20 min

Oven Temperature 180c / 350F / Gas mark 4

METHOD

The not so traditional but a must try bake. Lemonade scones are lighter and full of flavour and a great alternative to the traditional scone. The verdict is out which are nicer, the traditional or the lemonade? It is a 50/50 split so you will have to do your own blind test.

Pre- heat your oven to 180c / 350F / Gas mark 4

Mix ingredients together in a bowl to form a dough

Remove the dough from the bowl and roll out to 1" thick

Use a 5cm / 2-inch round pastry cutter to cut out the scones (Tip do not twist / turn the cutter to remove as this can hinder the baking rise of the scone)

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Place the scones on baking tray so they are touching (important they must touch) bake 15 to 20 minutes

Serve with clotted cream / butter and strawberry or raspberry jam.

Try a further variation by adding lemon zest and juice from one lemon for an even more intense flavour.

You can also add mixed dried fruit to these scones. First soak a cup of mixed fruit in the lemonade to allow them to absorb the flavour before adding the fruit to the mixture. **Pink Lemonade & Raspberry**



A further variation is to use a different fizzy drink to create a different flavour. A personal favourite is Pink Lemonade with Raspberry!

Follow the method above, replacing the normal lemonade with the Pink Lemonade with Raspberry. Also add the lemon zest and dried fruit.

Pink Lemonade with Raspberry is available from Sainsbury's in the (UK)

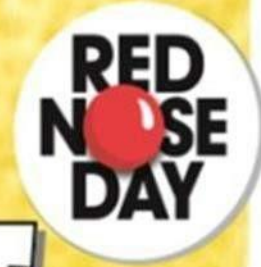


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LEMONADE SCONES



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FRUIT SCONES



Ingredients (makes 10)

225g / 8oz self-raising flour

50g / 1.75 oz butter cubed (room temperature)

1 tbsp caster sugar

Pinch of salt

100ml / 3.5 fl oz milk

1 large beaten egg

100g / 3.5 oz dried fruit / Sultanas or glace cherries Extra flour for dusting the scones & little extra milk for soaking the dried fruit

Preparation

Preparation Time 15min

Cooking Time 12-15 minutes

Oven Temperature 220c / 425F / Gas mark 7

METHOD

Yummy fruit scones! These are quick and easy to make and nice for afternoon tea serve with fruit jam, cream and butter.

Pre- heat your oven to 220c /425F /Gas mark 7

Place dried fruit into a mug and add some milk, this will soften the fruit and make the final fruit scone result a little better. (Not required if you are using glace cherries).

Sift the flour into a bowl

Rub in the butter into the flour using your fingertips until the mixture looks like bread crumbs Add the sugar and salt

Add the beaten egg, milk and mix in

Add the pre-soaked fruit and mix into the dough mixture. Do not over work the dough mixture, just form together and use.

Remove from the bowl and roll the dough out to a 2cm / ¾ inch depth.

Use a 5cm / 2-inch round pastry cutter to cut out the scones (Tip do not twist / turn the cutter to remove as this can hinder the baking rise of the scone)

Place some grease proof paper / baking parchment onto a baking tray and place the scones on top.

Dust the scones with a little extra flour and bake for 12-15 minutes until the scones have risen and look a golden colour.

The scones are best served with clotted cream / butter and jam



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LEMON DRIZZLE CAKE



Ingredients

ingredience

3 eggs

280g self-raising flour

25g melted butter

125ml of rapeseed or sunflower oil

1tsp of baking powder

Juice of 1 ½ Fresh Lemons

The zest of two lemons

120ml milk

Syrup

25g icing sugar

¼ juice of a fresh lemon

Lemom Dizzle Icing

50g icing sugar

¼ juice of a fresh lemon

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A classic lemon drizzle is lovely for an afternoon tea on a summer's day. This fresh, moist, lemon-zest, lemon-flavoured cake is a popular favourite.

This classic cake recipe is full of citrus flavour and is perfect for all baking abilities, including beginners!

Reducing the saturated fat from a full Butter recipe to Rapeseed Oil makes for a lighter, fluffier cake.

The lemon cake will keep for 3 days and will freeze well for up to 2 months.

Method

This is an easy-to-make cake. You can make this using 100% oil and replace the 25g of melted butter with an additional 25 ml of oil if you wish. The butter, however, adds additional flavour to the cake. Place all the wet ingredients into a bowl and mix

3 eggs,

Rapeseed oil

Melted butter,

Milk

Lemon Juice,

Add these wet ingredients to the dry ingredients.

Flour

Baking powder

Mix well with a whisk to form a smooth batter, then transfer the mixture to a lined baking loaf tin.

Cook at in a Preheat the oven to 180°C/350°F/Gas Mark 4 for 40/45min

If cooking in a fan oven, reduce the heat level slightly

(Fan oven tip)

If you use a fan oven and cannot turn off the fan, cover the cake with foil, leaving space for the cake to rise; this will prevent the top from burning. Remove the foil after 40 minutes and cook for a further 5 minutes to brown the top.

Remove the cake from the oven once cooked, but keep it in the loaf tin.

While the cake is still hot, pierce the cake with a cocktail stick or wooden skewer.

Pour the syrup mix, ¼ of a lemon juice, and 25g of icing sugar over the cake slowly, so the syrup penetrates the cake. This will keep the cake moist and full of the lemony flavour.

Allow to cool, but still keep in the tin.

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Once the cake has had time to cool, pour the drizzle icing over the top: ¼ lemon juice and 50g icing sugar. Use a flat knife to spread the icing, then remove the cake from the tin completely, including the tin liner.



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IT IS TIME TO RAISE SOME FUNDS!